

TUTTO

GEORGES COMTE

Émagny, Doubs



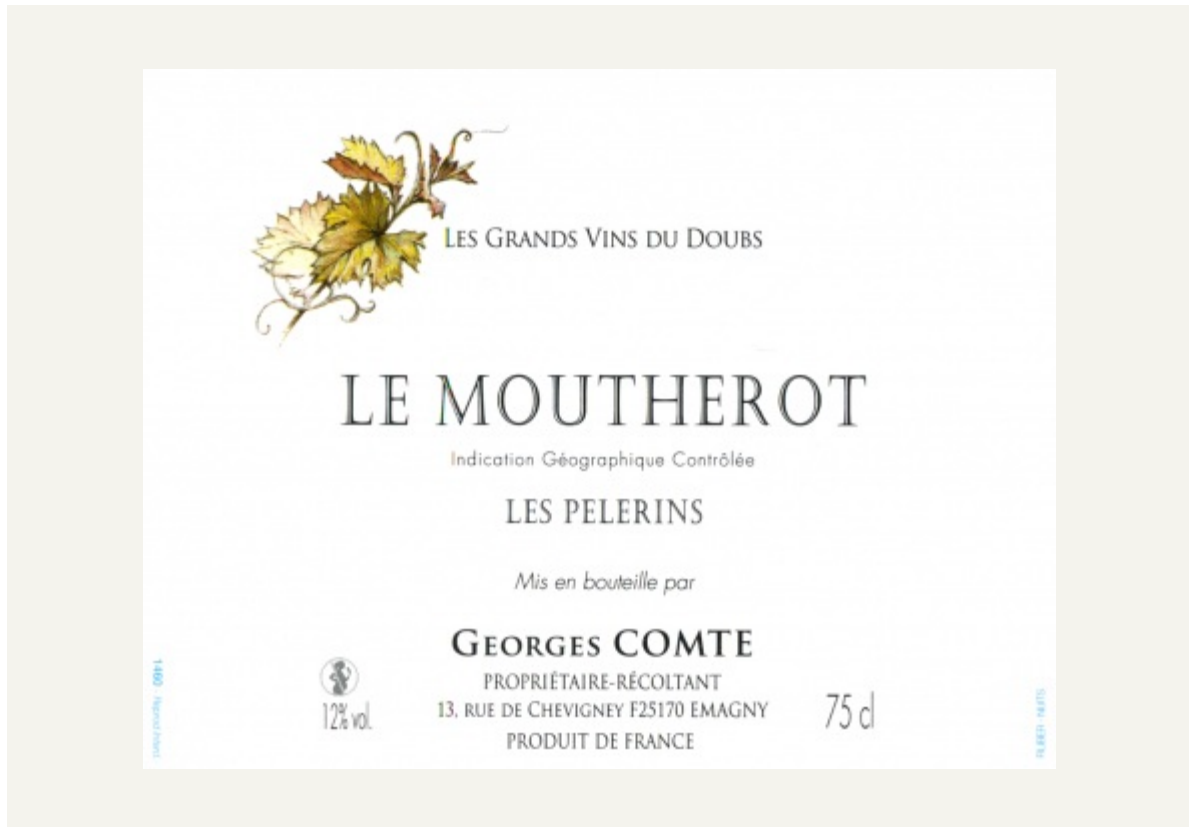
The home and cellar of Georges Comte can be found in Émagny, a sleepy village in the Doubs. Despite sitting somewhere between the Jura, Burgundy and Alsace, the region is something of a forgotten land for wine.

Since 1989 Georges has worked from eight hectares of vines planted over a magnificent terroir named Le Mouterot, where the perfect combination of firm clay and limestone produces wines of great structure, depth and longevity.

To visit here is to take a step back in time. In the old cellar underneath his home, he does things the same way he has since that very first vintage, ageing the wine in old barrels for at least two years, following the moon's cycles and bottling by hand. He does not filter the wines, adds nothing at all and keeps the bottles in the cellar until he thinks they are ready to drink.

Georges' are decidedly old fashioned, perhaps even unfashionable wines which reveal themselves slowly over time. For those patient enough, they offer a true taste of yesteryear.

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LE MOUTHEROT LES PELERINS
2008

From a cooler vintage, this is Chardonnay at the very peak of its powers. Compact and elegant, a heightened sense of minerality adds real intrigue, whilst a whistle clean finish brings finesse. A wine that feels although it could be from another age.